C9GMXI

classic

90CM “Flat Square Design” Cooker with Multifunction Oven and Gas Hob, St/steel Energy Rating B

EAN13: 8017709119911

Oven:

Energy Rating B

8 functions

109 litres

Timer with automatic cut off for end of cooking time

Cooling fan

Double glazed removable door

Electric grill

Storage compartment beneath the oven

Hob:

6 burners

Rear left: 1.00 kW

Front left: Ultra rapid: 4.0 kW

Rear centre: 1.75 kW

Front centre: 1.00 kW

Rear right: 3.00 kW

Front right: 1.75 kW

Heavy duty pan stands

Safety valves

Automatic electronic ignition

Adaptable for LPG

Standard accessories:

Roasting/grill pan, 1 chrome shelf

Functions

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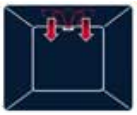
concert range
90 cm
stainless steel
hob type: gas
oven type: electric multifunction
energy rating B

Main Oven

Upper and lower element only:
This method is known as "conventional" cooking, and is suitable for dishes that require a more gentle heat, such as baking. The oven needs to be pre-heated to the required temperature, and is best suited for single items, such as large cakes e.g. Christmas cake. Best results are obtained by placing food in the centre of the oven.

Fan with upper and lower elements:
The elements combined with the fan aim to provide more uniform heat. This is a similar method to conventional cooking, so pre-heat is required. This is not as effective as circulaire cooking but can also be used to cook biscuits and pastry.

Circulaire:
The combination of the fan and circular element around it, gives uniform heat distribution with no cold spots. This results in many benefits - no preheat if cook time is more than 20 minutes, no flavour transfer when cooking different foods at the same time, less energy is needed, and it cooks at 10% quicker than a normal oven. All foods can be cooked on this function, and it is especially suitable for cooked chilled foods.



Half grill:
Heat is generated only at the centre of the element, so ideal for smaller quantities.

Grill element:
This allows rapid cooking and browning of foods. Best results can be obtained from using the top shelf for small items, the lower shelves for larger items, such as chops or sausages. Cooking using this method should be carried out with the door closed, unless instructed to do otherwise.

Fan with grill element:
Please note: cooking in this mode is conducted with the door closed. The fan reduces the fierce heat from the grill, providing an excellent method for grilling a range of foods, chops, steaks, sausages etc. without having to turn the food during cooking. This gives good results, reduces drying out of foods, and gives even browning and heat distribution, the top two shelves being recommended for use. The lower area of the cavity can also be used to keep other items warm at the same time. An excellent facility to use when cooking a grilled breakfast.

Lower heating element only:
This function is ideal for foods that require extra base temperature without browning, e.g. pastry dishes, pizza. Also suitable for slow cooking of stews and casseroles.

Snowflake:
With the switch on this symbol, no heating is possible even if the thermostat is turned.

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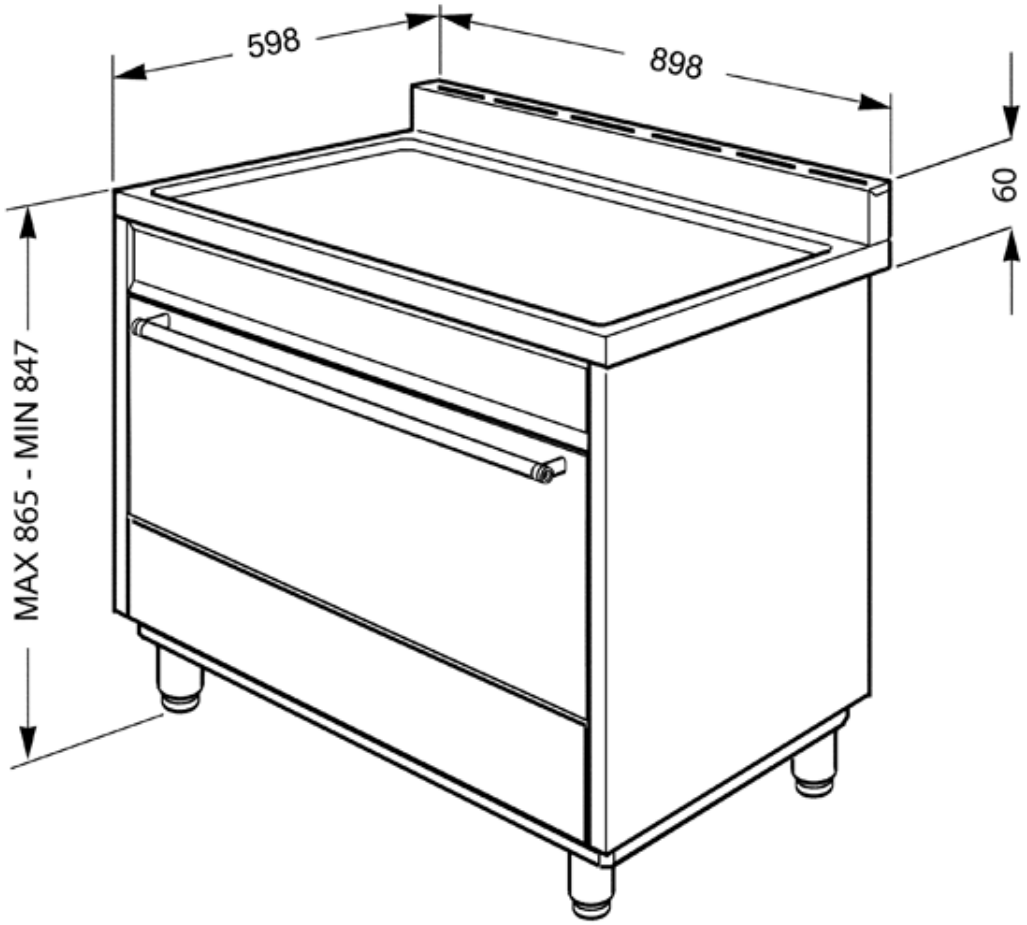

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